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The purpose of this website is to collect anonymous survey data (the link to the survey is below) on regional pizza preferences. The (VGI) Volunteered Geographic Information collected through the survey instrument will be used as part of my Master's Degree thesis to study and analyze regional pizza preferences and identity. One aspect of my thesis hypothesis is that place has a huge impact on food preference. Place (or region) not only dictates variations of pizza, but also pizza preference. A secondary goal of this thesis is the exploration of new possibilities for research using social media, crowd-sourced data and web-based mapping.

Which pizza style do you prefer? [Click here to take survey](#)

Pizza Styles

	Pizza-Style	Crust	Cheese	Sauce	Toppings	Sold by	Slices Cut	Oven	Example Pizzerias
	All-American franchise pizza	standard varieties	standard varieties	standard varieties	standard and non-standard	whole pie	wedges	conveyor or deck	Domino's Pizza Hut Papa John's Little Caesars (Top 4 delivery & carry-out pizza in the U.S.) (Nationwide)
	California-style pizza	thin, single-serving pie	mozzarella, goat, truffles and other non-traditional cheeses	traditional and non-traditional varieties	traditional and non-traditional varieties BBQ chicken, salmon, Thai chicken, fresh produce	whole pie	wedges	wood or gas-fired	Spago Caioti Pizza Chez Panisse (California area)
	Chicago-style Deep/Stuffed pizza	deep dish, thick crust	mozzarella and Parmigiano-Reggiano	chunky sauce, savory or spicy	large pieces of vegetables and meat chunks	whole pie	wedges	deck	Pizzeria Uno Lou Malnati's

				sauce is normally placed on top of cheese and toppings	(Italian sausage, onions, bell peppers)				Gino's East (Chicago area)
	Chicago-style thin-crust pizza	thin and firm crust with a little crunch and slightly doughy on top	mozzarella and Parmigiano-Reggiano	savory or spicy	large pieces of vegetables and meat chunks (Italian sausage, onions, bell peppers)	whole pie	"tavern cut" small rectangles, squares, and wedges	deck	Vito & Nicks Pat's Pizza Mamma Maria's (Chicago area)
	Detroit-style pizza	thick deep-dish crust (baked twice with flavored crusts)	mozzarella	savory & sweet marinara on top	traditional pepperoni & olives	square or whole pie	square	deck	Buddy's Cloverleaf Loui's Pizza Detroit Style Pizza (Detroit area)
	Franchise-style and build-your-own pizza	standard varieties	standard and non-standard varieties	standard and non-standard	standard & non-standard toppings	whole pie	wedges	all ovens	Hungry Howie's Marco's Jet's Pizza Ranch Donato's Straw Hat CiCi's Shakey's Godfather's CPK Costco Pizza (carry-out, delivery, or dine in) (Nationwide)
	Neapolitan-style pizza	thin, single-serving pie, a little crispy, tender and fragrant	fresh mozzarella or mozzarella di bufala Campana	fresh, slightly chunky, and savory San Marzano	traditional, (garlic, basil, extra-virgin olive oil)	whole pie	wedges or uncut	wood	Pizzeria Bianco Keste 800 Degrees Tufino



[Mother Dough](#)
[Tutta Bella](#)
[Forcella](#)
[Una Pizza](#)
[Napoletana](#)

(Nationwide)



New Haven-style Apizza

thin, chewy and tender with dark crisp crust that has a bitter flavor

mozzarella, fresh mozzarella, and hard cheeses

sweet or savory

traditional, (clams, garlic)

whole pie

wedges and long rectangles

coal-fired or oil

[Frank Pepe](#)
[Sally's Apizza](#)
[Modern Apizza Bar](#)

(New Haven area)



New York-style pizza

thin, hand tossed dough, large pies, with wide and fold-able slices

mozzarella, fresh mozzarella and Parmigiano-Reggiano

sweet or savory

plain or traditional
 condiments: garlic powder, Parmesan cheese, red chili pepper & oregano

slice or whole pie

wedges

wood, coal or deck

[Luzzo's](#)
[Patsy's](#)
[John's](#)
[Grimaldi's](#)
[Joe's](#)
[Bleeker Street](#)

(New York City area)

Sicilian/Grandma-style pizza

thick crust, chewy in the center, slight crunch on outside

Grandma has thinner crust

mozzarella and Parmigiano-Reggiano

sweet or savory

traditional
 toppings can be placed on top or underneath sauce

square or whole pie

squares

deck

[Sac's Place](#)
[Rose & Joe's](#)
[Rizzo's Fine Pizza](#)
[Spumoni Gardens](#)
[Arcudi's](#)
[Tributes](#)
[Tomato Pie](#)



(Nationwide)

**St. Louis-style pizza**thin, cracker-like,
crunchy(Provel) provolone,
Swiss, and white
cheddar

sweet or savory

large pieces of
vegetables and meat
chunks

whole pie

"tavern
cut"

small
rectangles,
squares,
and
wedges

deck

[Riley's Pub](#)
[Talayna's](#)
[Guido's](#)
[Imo's](#)
[Pirrone's](#)

 (St. Louis
area)
Other Pizza

If you do not see the style of pizza that you prefer, please take the survey and select "Other Pizza" from the drop-down menu.

Be sure to fill in the text box and let me know which style you prefer most.

all ovens

**Other
Pizza
Examples**

Trenton Tomato Pies
 Midwest Pizza
 Greek-style pizza
 D.C. Jumbo Slice
 Ohio-Valley Style
 Old Forge-Style
 Philadelphia
 Tomato Pie
 etc.....